



SPRING 2021 DINE HERE: 11:30 am - 8:00 pm daily

★ **STARTERS & SMALL PLATES** ★

Our Signature Clam Chowder, 10. Boss's Soup of the Day, 8.

Trio of Potato Cakes with sour cream and applesauce, 12.

Our Own Famous 1776 Sausage Sampler, served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard, 12.

Spicy, Crispy Korean BBQ Chicken, scallion, yum-yum dipping sauce, 10.

House-made Sea Salt Potato Chips with Gorgonzola sauce, 9.

★ **SALADS** ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing, 16.

Additions for the following salads: Herb-grilled Chicken +8. Garlic Marinated Shrimp +8. Seared Flat Iron Steak +12. Seared Salmon +11.

Gris Grain Bowl quinoa, crispy chickpeas, grape tomatoes, avocado, arugula, shaved parmesan, lemon basil vinaigrette, 12.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette 14.50

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 14.

Spring Arugula Salad Cape May berries, honey-glazed almonds, goat cheese, citrus vinaigrette, 15.





★ SANDWICHES ★

Flat Iron Seared Steak Ciabatta caramelized onions, button mushrooms, aged provolone, roasted garlic aioli, 18.50

Roasted Turkey Applewood smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta, 17.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing, 17.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 17.

Crispy Sriracha Chicken Sandwich chopped slaw and butter pickles on grilled brioche, 15.

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips potato-crust cod, French fries, coleslaw, house-made tartar sauce, 19.50

Golden Fried Shrimp with French fries, coleslaw, and house-made tartar sauce, 19.50

Grilled NY Strip Steak garlic butter haricot verts, whipped potatoes, gorgonzola fondue, 34.





★ WINE BAR FARE ★

Crispy Pork Belly quick-pickled veggies, Maui onion-Fresno chili relish, ponzu drizzle, 14.

Cavatelli Pasta heirloom tomato, spring peas, arugula, Kalamata tapenade, shaved parmesan, 14.

Seared Sea Scallops citrus glazed fiddleheads, kumquat emulsion, crushed cashew crumble, 22.

Carved Bistro Steak white truffle-laced pomme frites, haricot verts, red wine jus, 28.

Faroe Island Salmon gremolata-cauliflower couscous, saffron basmati rice, gooseberry, shaved fennel, citrus drizzle, 30.

Thin Crust Pizza spinach and artichoke pesto, heirloom grape tomatoes, shaved feta, 15.

★ SWEET STUFF ★

House-made Sticky Toffee Pudding with butterscotch sauce and freshly whipped cream, 9.50

Griswold Inn Mud Pie Oreo cookie crust filled with mocha ice cream, topped with almonds, 8.

Sea-Salted Chocolate Mousse Torte dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 9.50

Strawberry Rhubarb Tiramisu sponge cake, Chambord, espresso, mascarpone, strawberry-rhubarb compote, 9.

Executive Chef Shaheed Toppin 4.8.21